

TABLE IV—FLATTENED OR DEPRESSED AREAS—PRESSURE BRUISES MAXIMUM AREA ALLOWED

Diameter	Weight	No. 1 (aggregate area)	No. 2 (aggregate area)
Potato is:	Potato is:	Not more than:	Not more than:
Less than 2 in .....	Less than 4 oz .....	½ in .....	1 in .....
2 to 2½ in .....	4 to 6 oz .....	1 in .....	1½ in .....
More than 2½ to 3 in .....	More than 6 to 8 oz .....	1¼ in .....	1¾ in .....
More than 3 to 3½ in .....	More than 8 to 14 oz .....	1½ in .....	1⅞ in .....
More than 3½ to 4 in .....	More than 14 to 20 oz .....	1¾ in .....	2 in .....
More than 4 to 4½ in .....	More than 20 to 28 oz .....	2 in .....	2¼ in .....
More than 4½ to 5 in .....	More than 28 to 36 oz .....	2¼ in .....	2¾ in .....
More than 5 in .....	More than 36 oz .....	2½ in .....	3¼ in .....

TABLE V—DEPTH ALLOWED FOR GROWTH CRACKS

Diameter	Weight	No. 1 (depth)	No. 2 (depth)
Potato is:	Potato is:	Not more than:	Not more than:
Less than 2 in .....	Less than 4 oz .....	⅛ in .....	¼ in .....
2 to 2½ in .....	4 oz to 6 oz .....	¼ in .....	⅜ in .....
More than 2½ to 3 in .....	More than 6 oz to 8 oz .....	⅜ in .....	½ in .....
More than 3 in .....	More than 8 oz .....	½ in .....	⅝ in .....

TABLE VI—SUNKEN DISCOLORED AREAS MAXIMUM AREA ALLOWED

Diameter	Weight	No. 1 (aggregate area)	No. 2 (aggregate area)
Potato is:	Potato is:	Not more than:	Not more than:
Less than 2 in .....	Less than 4 oz .....	⅜ in .....	¾ in .....
2 to 2½ in .....	4 to 6 oz .....	¾ in .....	1 in .....
More than 2½ to 3 in .....	More than 6 to 8 oz .....	1 in .....	1¼ in .....
More than 3 to 3½ in .....	More than 8 to 14 oz .....	1¼ in .....	1½ in .....
More than 3½ to 4 in .....	More than 14 to 20 oz .....	1½ in .....	1¾ in .....
More than 4 to 4½ in .....	More than 20 to 28 oz .....	1¾ in .....	2 in .....
More than 4½ to 5 in .....	More than 28 to 36 oz .....	2 in .....	2¼ in .....
More than 5 in .....	More than 36 oz .....	2¼ in .....	2½ in .....

[35 FR 18258, Dec. 1, 1970, as amended at 73 FR 15055, Mar. 21, 2008; 73 FR 70586, Nov. 21, 2008; 76 FR 31789, June 2, 2011]

**§ 51.1565 Internal defects.**

*Internal defects* are defects which cannot be detected without cutting the potato. Some internal defects are listed in Table VII.

TABLE VII—INTERNAL DEFECTS

Defects	Damage Maximum Allowed	Serious Damage Maximum Allowed
<b>Occurring outside of or not entirely confined to the vascular ring</b>		
Ingrown Sprouts, In- ternal Discol- oration, Vas- cular Brown- ing, Fusar- ium Wilt, Net Necrosis, Other Necro- sis, Stem End Brown- ing.	5 percent waste .....	10 percent waste.

TABLE VII—INTERNAL DEFECTS—Continued

Defects	Damage Maximum Allowed	Serious Damage Maximum Allowed
Internal Black Spot.	When the spot(s) are darker than the official color chip (POT–CC–2) after removing 5 percent of the total weight of the potato.	When the spot(s) are darker than the official color chip (POT–CC–2) after removing 10 percent of the total weight of the potato.

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**TABLE VII—INTERNAL DEFECTS—Continued**

Defects	Damage Maximum Allowed	Serious Damage Maximum Allowed
<b>Occurring entirely within the vascular ring</b>		
Hollow Heart or Hollow Heart with Discoloration.	Area affected not to exceed that of a circle ½ inch in diameter in a potato 2½-inches in diameter or 6 ounces in weight. <sup>1</sup>	Area affected not to exceed that of a circle ¾ inch in diameter in a potato 2½-inches in diameter or 6 ounces in weight. <sup>1</sup>
Light Brown Discoloration (Brown Center).	Area affected not to exceed that of a circle ½ inch in diameter in a potato 2½ inches in diameter or 6 ounces in weight. <sup>1</sup>	Area affected not to exceed that of a circle ¾ inch in diameter in a potato 2½ inches in diameter or 6 ounces in weight. <sup>1</sup>

**TABLE VII—INTERNAL DEFECTS—Continued**

Defects	Damage Maximum Allowed	Serious Damage Maximum Allowed
<b>Occurring entirely within the vascular ring</b>		
Internal Brown Spot and Similar Discoloration (Heat Necrosis).	Not more than the equivalent of 3 scattered spots ⅛ inch in diameter in a potato 2½-inches in diameter or 6 ounces in weight. <sup>1</sup>	Not more than the equivalent of 6 scattered spots ⅛ inch in diameter in a potato 2½-inches in diameter or 6 ounces in weight. <sup>1</sup>

<sup>1</sup>Note: Correspondingly lesser or greater areas in smaller or larger potatoes.

[35 FR 18258, Dec. 1, 1970. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981; amended at 56 FR 7553, Feb. 25, 1991; 56 FR 10302, Mar. 11, 1991; 73 FR 15058, Mar. 21, 2008 ; 73 FR 70586, Nov. 21, 2008; 76 FR 31789, June 2, 2011]

**METRIC CONVERSION TABLE**

**§ 51.1566 Metric conversion table.**

Inches	Millimeters (mm)
⅛ equals .....	3.2
¼ equals .....	6.4
½ equals .....	12.7
¾ equals .....	19.1
1 equals .....	25.4
1½ equals .....	38.1
2 equals .....	50.8
2½ equals .....	63.5
3 equals .....	76.2
3½ equals .....	88.9
4 equals .....	101.6
4½ equals .....	114.3

  

Ounces	Grams
1 equals .....	28.35
4 equals .....	113.40
5 equals .....	141.75
6 equals .....	170.10
7 equals .....	198.45
8 equals .....	226.80
9 equals .....	255.15
10 equals .....	283.50
12 equals .....	340.20
14 equals .....	396.90
16 equals .....	453.60
18 equals .....	510.30
19 equals .....	538.60
20 equals .....	567.00

**Subpart—United States Consumer Standards for Potatoes**

SOURCE: 18 FR 7132, Nov. 11, 1953, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981.

**GRADES**

**§ 51.1575 U.S. Grade A Small; U.S. Grade A Medium; U.S. Grade A Medium to Large; U.S. Grade A Large.**

Potatoes of each of these grades shall be of one variety or similar varietal characteristics which are fairly well shaped, fairly clean, free from freezing injury, blackheart, late blight, and soft rot or wet breakdown, and from damage caused by sunburn, second growth, growth cracks, air cracks, hollowheart, internal discoloration, cuts, shriveling, sprouting, scab, dry rot, rhizoctonia, other diseases, wireworm, other insects, or mechanical or other means. Potatoes of these grades shall also be mature: *Provided*, That potatoes which are not mature and the outer skin loosens or “feathers” readily under the usual handling practices need not meet this requirement if they are firm and are further designated as “Early” in